

Assisted Living Facilities
Life Safety Code Checklist for Small Facilities – 40 TAC §92.62

Facility Name		Facility ID No.		Inspection Exit Date
Street Address	City	State	ZIP Code	Area Code and Telephone No.

The items on the following checklist represent 40 Texas Administrative Code (TAC), Chapter 92, Licensing Standards for Assisted Living Facilities. Violations of licensure standards are identified on the appropriate checklist by the requirements checked Not Met. When violations are cited, a copy of the appropriate checklist is left with the facility at the exit conference. If additional violations are cited after the initial exit conference, an additional exit conference will be conducted regarding the newly identified violations, with specific reference to the standard violated. Other violations in areas not checked still may be pending from previous inspections and are not reflected on this current report.

NOTE: This checklist contains a brief description of the requirements. Refer to the licensure standards for a complete description of the requirements.

40 TAC Chapter 92	Assisted Living Facilities Life Safety Code Checklist for Small Facilities – 40 TAC §92.62	Not Met
Subchapter D. Facility Construction		
§92.62	General Requirements	
(c)	Operational features	
(c)(1)	Fire reports submitted as required.	<input type="checkbox"/>
(c)(2)	Fire drills conducted as required.	<input type="checkbox"/>
(c)(3)	Smoking regulations in-place and enforced.	<input type="checkbox"/>
(c)(4)	Required emergency evacuation plan posted.	<input type="checkbox"/>
(c)(5)	Emergency fire procedures available and acceptable.	<input type="checkbox"/>
		<input type="checkbox"/>
		<input type="checkbox"/>
(d)	Safety operations plan available and acceptable.	
		<input type="checkbox"/>
		<input type="checkbox"/>
(e)	Construction	
(e)(1)	Separation from other occupancies acceptable.	<input type="checkbox"/>
(e)(2)	Facility is fully sheathed and meets the construction requirements of NFPA 101.	<input type="checkbox"/>
(e)(3)	Wall covering meets flame spread requirements.	<input type="checkbox"/>
(e)(4)	Corridor doors of acceptable construction.	<input type="checkbox"/>
(e)(5)	Upper floors provided with at least two remote stairs of acceptable construction.	<input type="checkbox"/>
(e)(6)	All hazardous areas must be properly separated.	<input type="checkbox"/>
		<input type="checkbox"/>
		<input type="checkbox"/>
(f)	Fire alarm and sprinkler systems	
(f)(1)	Facilities licensed for eight beds or less must provide a manual fire alarm system, with smoke detection that complies with Household Fire Warning Equipment (NFPA 74), at a minimum. For all other facilities, an Underwriters Laboratories (UL) listed manual fire alarm initiating system, with an interconnected automatic smoke detection and alarm initiation system, must be provided in accordance with the NFPA 101, §9.6. The operation of any alarm-initiating device must activate an audible or visual alarm at the site.	<input type="checkbox"/>
(f)(1)(A)	Smoke detectors installed in all required locations.	<input type="checkbox"/>
(f)(1)(B)	The fire alarm control panel properly located or staff carries monitoring device.	<input type="checkbox"/>
(f)(1)(C)	Fire alarm panel power source acceptable.	<input type="checkbox"/>
(f)(1)(D)	Emergency power source must be from approved storage batteries or on-site engine-driven generator set.	<input type="checkbox"/>
(f)(1)(E)	Fire alarm maintenance contract acceptable.	<input type="checkbox"/>
(f)(1)(F)	Smoke detector sensitivity checked as required.	<input type="checkbox"/>
(f)(2)	Sprinkler system properly installed. Acceptable maintenance contract is in force.	<input type="checkbox"/>

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Subchapter D.	Facility Construction		
§92.62	General Requirements		
(f)	Fire alarm and sprinkler systems – continued		
(f)(2)(A)	An existing small Type A facility housing 16 or fewer residents may have a system that meets NFPA 13, 13D or 13R requirements.		<input type="checkbox"/>
(f)(2)(B)	A new small Type A facility housing 16 or fewer residents must have a system that meets NFPA 13, 13D or 13R requirements, installed in accordance with §32.2.3.5.2.		<input type="checkbox"/>
(f)(2)(C)	An existing small Type B facility housing 16 or fewer residents must be protected by a sprinkler system that meets the requirements of NFPA 13, 13D or 13R, with additional requirements for coverage in all habitable areas and closets as specified by NFPA 101, §33.2.3.5.2.		<input type="checkbox"/>
(f)(2)(D)	A new small Type B facility housing 16 or fewer residents must be protected by a sprinkler system that meets the requirement of NFPA 13, 13R or 13D, with additional requirements for coverage in all habitable areas and closets as specified by NFPA 101, §32.2.3.5.2.		<input type="checkbox"/>
(f)(2)(E)	A new and an existing large Type B facility must have a complete sprinkler system that meets the requirements of the NFPA 13.		<input type="checkbox"/>
(f)(2)(F)	An existing large Type A facility may have an NFPA 13 system. In a building not more than four stories high, an NFPA 13R system may be permitted.		<input type="checkbox"/>
(f)(2)(G)	A new large Type A facility must have an NFPA 13 system; however, a building not more than four stories high may have an NFPA 13R system.		<input type="checkbox"/>
(g)	Site and location		
(g)(1)	Facility served by DADS-approved fire department, and adequate water supply is available.		<input type="checkbox"/>
(g)(2)	Facility must correct any site or building conditions that are a fire, health or physical hazard.		<input type="checkbox"/>
(g)(3)	The facility must provide or arrange for nearby parking spaces for private vehicles of residents and visitors.		<input type="checkbox"/>
(g)(4)	Ramps, walks and steps properly constructed. Guardrails, fences or handrails provided where required.		<input type="checkbox"/>
(g)(5)	All outside areas, grounds and adjacent buildings are maintained in good condition. Site grades provide for water drainage away from the structure.		<input type="checkbox"/>
			<input type="checkbox"/>
			<input type="checkbox"/>
(h)	Sanitation and housekeeping		
(h)(1)	Wastewater and sewage discharged in an approved manner.		<input type="checkbox"/>
(h)(2)	Water supply acceptable.		<input type="checkbox"/>
(h)(3)	Solid waste properly disposed.		<input type="checkbox"/>
(h)(4)	Operable windows are insect-screened.		<input type="checkbox"/>
(h)(5)	An ongoing pest control program is provided by facility staff or by contract with a licensed pest control company.		<input type="checkbox"/>
(h)(6)	All bathrooms, toilet rooms, and other odor-producing rooms or areas for soiled and unsanitary operations are ventilated with operable windows or powered exhaust to the exterior.		<input type="checkbox"/>
(h)(7)	Kitchen and laundry procedures are utilized by facility staff to avoid cross-contamination between clean and soiled utensils and linens.		<input type="checkbox"/>
(h)(8)	Facility is free of accumulations of dirt, rubbish, dust and hazards. Floors are in good condition and cleaned regularly; walls and ceilings structurally sound and in good repair. Storage areas and cellars kept in an organized manner. No storage in the attic spaces.		<input type="checkbox"/>
(h)(9)	The facility is adequately ventilated. Smoking areas have mechanical ventilation directed to the exterior to remove smoke at the rate of 10 air changes per hour.		<input type="checkbox"/>
(h)(12)	Facility-provided linens are available in sufficient quantity and are sanitary. Clean linens must be stored in a clean area.		<input type="checkbox"/>
			<input type="checkbox"/>
			<input type="checkbox"/>
(i)	General safety features		
(i)(1)	Local fire marshal inspection within last 12 months.		<input type="checkbox"/>
(i)(2)	The building must be kept in good repair; electrical, heating and cooling systems must be maintained in a safe manner.		<input type="checkbox"/>
(i)(3)	Existing furnace and water heater installations may be continued in service, subject to approval by DADS.		<input type="checkbox"/>
(i)(6)	Open-flame heating devices are prohibited. All fuel-burning heating devices must be vented. Working fireplaces are acceptable if of safe design and construction and if screened or otherwise enclosed.		<input type="checkbox"/>
(i)(7)	Telephone available. Emergency phone numbers readily available.		<input type="checkbox"/>
(i)(8)	Gas pressure test performed as required. Gas-fired heating equipment inspected prior to heating season.		<input type="checkbox"/>
(i)(9)	Exterior and interior stairs must have handrails that are firmly secured to prevent falls.		<input type="checkbox"/>
(i)(10)	HVAC complies with NFPA 90A or NFPA 90B and maintains temperature within required range.		<input type="checkbox"/>
(i)(11)	Facility lighting is acceptable.		<input type="checkbox"/>
(i)(13)	Floor, ceiling and wall finish material must be complete and in place to provide a sanitary and structurally safe environment.		<input type="checkbox"/>
			<input type="checkbox"/>
			<input type="checkbox"/>

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Subchapter D. Facility Construction		
§92.62	General Requirements	
(j)	Portable fire extinguishers supplied in accordance with NFPA 10.	
(j)(1)	Portable fire extinguishers are of the proper type and size and are located properly.	<input type="checkbox"/>
(j)(2)	Extinguishers are installed properly.	<input type="checkbox"/>
(j)(3)	Extinguishers are surface wall-mounted or recessed in cabinets and are not subject to physical damage or dislodgment.	<input type="checkbox"/>
(j)(4)	Large portable fire extinguishers properly located.	<input type="checkbox"/>
(j)(5)	Portable extinguishers provided in hazardous rooms as required.	<input type="checkbox"/>
(j)(6)	Staff is trained in the use of each type of extinguisher in the facility.	<input type="checkbox"/>
(j)(7)	Monthly and yearly inspections of portable fire extinguishers made as required.	<input type="checkbox"/>
		<input type="checkbox"/>
		<input type="checkbox"/>
(k)	Waste and storage containers	
(k)(1)	Metal wastebaskets of substantial gauge or any UL- or FM-approved containers must be provided in all areas where smoking is permitted.	<input type="checkbox"/>
(k)(2)	Garbage, waste or trash containers provided for kitchens, janitor closets, laundries, mechanical or boiler rooms, general storage, and similar places must be made of metal or any UL- or FM-approved material and have a close-fitting cover.	<input type="checkbox"/>
		<input type="checkbox"/>
		<input type="checkbox"/>
(l)	The physical plant of all facilities housing residents with physical disabilities or mobility impairments complies with applicable federal, state and local requirements for persons with disabilities.	<input type="checkbox"/>
		<input type="checkbox"/>
		<input type="checkbox"/>
(m)	Resident accommodations	
(m)(1)	Resident bedrooms	
(m)(1)(A)	Bedroom usable floor space meets the requirements for a Type A facility. Minimum dimension is at least 8 feet. Bedrooms for persons with physical disabilities or mobility impairments meet accessibility standards.	<input type="checkbox"/>
(m)(1)(B)	Bedroom usable floor space meets the requirements for a Type B facility. Minimum dimension is at least 10 feet. Bedrooms for persons with physical disabilities or mobility impairments meet accessibility standards.	<input type="checkbox"/>
(m)(1)(C)	Facility with living units consisting of separate living/dining spaces and bedrooms have at least 90% of the required bedroom area.	<input type="checkbox"/>
(m)(1)(D)	No more than 50% of the beds are in rooms of three or more. No resident room has more than four beds.	<input type="checkbox"/>
(m)(1)(E)	Bedroom windows of proper size and location.	<input type="checkbox"/>
(m)(1)(E)(ii)	In existing buildings, if the window is not required for the secondary means of escape, the window size and sill height requirements do not apply if the windows meet the local building code.	<input type="checkbox"/>
(m)(1)(F)	Furnishings provided by the facility are acceptable and maintained in good repair.	<input type="checkbox"/>
(m)(1)(G)	All resident rooms must open upon an exit, corridor, living area or public area and must be arranged for convenient resident access to dining and recreation areas.	<input type="checkbox"/>
(m)(1)(H)	A staff or attendant area is provided on each floor or in each separate building. The area contains a desk or writing surface and telephone. These areas have a communication system and fire alarm annunciation indicating the units served.	<input type="checkbox"/>
(m)(1)(I)	Facilities that consist of two or more floors or separate buildings must have a communication system from each resident living unit to a central staff location.	<input type="checkbox"/>
		<input type="checkbox"/>
		<input type="checkbox"/>

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Subchapter D. Facility Construction			
§92.62	General Requirements		
(m)	Resident accommodations – continued		
(m)(2)	Resident toilet and bathing facilities		
(m)(2)(A)	All bedrooms are served by separate private, connecting or general toilet rooms for each sex if facility houses both sexes. General toilet room or bathing room is accessible from a corridor or public space. A lavatory is readily accessible to each water closet. At least one water closet, lavatory and bathing unit are provided on each sleeping floor accessible to residents of that floor.	<input type="checkbox"/>	
(m)(2)(B)	One water closet and one lavatory for each six occupants or fraction thereof are required. One tub or shower for each 10 occupants or fraction thereof is required.	<input type="checkbox"/>	
(m)(2)(C)	Privacy partitions or curtains must be provided at water closets and bathing units in rooms for multi-resident use.	<input type="checkbox"/>	
(m)(2)(D)	Tubs and showers must have non-slip bottoms or floor surfaces, either built-in or applied to the surface.	<input type="checkbox"/>	
(m)(2)(E)	Resident-use hot water for lavatories and bathing units will be maintained between 100 degrees Fahrenheit and 120 degrees Fahrenheit.	<input type="checkbox"/>	
(m)(2)(F)	Towels, soap and toilet tissue must be available at all times for individual resident use.	<input type="checkbox"/>	
		<input type="checkbox"/>	
		<input type="checkbox"/>	
(m)(3)	Resident living areas		
(m)(3)(A)	At least 120 square feet of social-diversional area is provided. This space has exterior windows providing a view of the outside.	<input type="checkbox"/>	
(m)(3)(B)	The space provided for social-diversional areas complies with these standards.	<input type="checkbox"/>	
(m)(3)(C)	DADS deducts a pathway equal to the corridor width when a corridor is required through a living or dining area to access an exit. The pathways are clear of obstructions.	<input type="checkbox"/>	
		<input type="checkbox"/>	
		<input type="checkbox"/>	
(m)(4)	Resident dining areas		
(m)(4)(A)	A dining area is provided and appropriately furnished. A minimum of 120 square feet is provided in at least one space. This space must have exterior windows providing a view of the outside.	<input type="checkbox"/>	
(m)(4)(B)	Access to a dining area from the resident living units or bedrooms is covered.	<input type="checkbox"/>	
(m)(4)(C)	Provided dining area is sufficient for the licensed capacity.	<input type="checkbox"/>	
(m)(4)(D)	The total living and dining area may be a single or interconnecting space with a minimum of 240 square feet of area.	<input type="checkbox"/>	
		<input type="checkbox"/>	
		<input type="checkbox"/>	
(m)(5)	Facility provides sufficient storage.		
		<input type="checkbox"/>	
		<input type="checkbox"/>	
(m)(6)	Kitchen		
(m)(6)(A)	The facility must have a kitchen or dietary area to meet the general food-service needs of the residents. It must include provisions for the storage, refrigeration, preparation and serving of food, dish and utensil cleaning, and refuse storage and removal. Exception: Food may be prepared off-site or in a separate building provided that the food is served at the proper temperature and transported in a sanitary manner.	<input type="checkbox"/>	
(m)(6)(B)	Kitchens for facilities serving 16 or fewer non-employees per meal on a routine basis that have residential ranges may have residential range hoods, if the range hoods meet the requirements of the local building code.	<input type="checkbox"/>	
(m)(6)(E)	Auxiliary serving kitchens that are not contiguous to a food preparation or serving area must be designed as follows:	<input type="checkbox"/>	
(m)(6)(E)(i)	Where service areas other than the kitchen are used to dispense foods, these areas must be designated as food-service areas and contain equipment for maintaining required food temperatures while serving.	<input type="checkbox"/>	
(m)(6)(E)(ii)	Separate food-service areas must have hand-washing facilities as part of the food service area.	<input type="checkbox"/>	
(m)(6)(E)(iii)	Finishes of all surfaces, except ceilings, must be the same as those required for dietary kitchens or comparable areas.	<input type="checkbox"/>	
		<input type="checkbox"/>	
		<input type="checkbox"/>	

[illegible]

Date _____